USER MANUAL

UBMF60SS
BUILT-IN ELECTRIC MULTIFUNCTION SINGLE OVEN

CUSTOMER CARE
0844 800 1128

IMPORTANT INFORMATION

UBMF60SS

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BEFORE YOU START

To avoid the risks that are always present when you use an electrical appliance it is important that this appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. Please keep this instruction booklet for future reference and pass it on to any future owners. After unpacking the appliance please check that it is not damaged. If in doubt, do not use the appliance but contact Kompact on 0844 800 1128.

Decide on the appropriate location for your product.

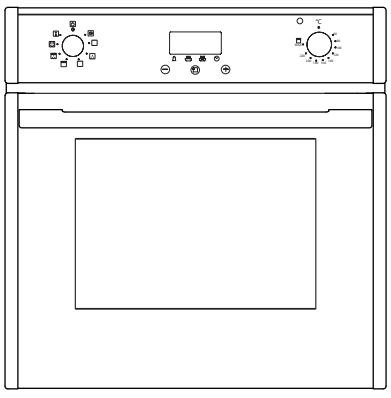
Check the package and make sure you have all of the parts below.

Your product contains glass please take care when fitting or handling to prevent personal injury or damage to the product.

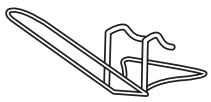
The specifications plate displays all the necessary identification information for ordering replacement parts.

If you sell the appliance, give it away, or leave it behind when you move house, make sure you also pass on this manual so that the new owner can become familiar with the appliance and its safety warnings.

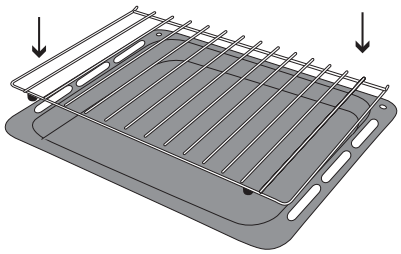
UBMF60SS Oven x1



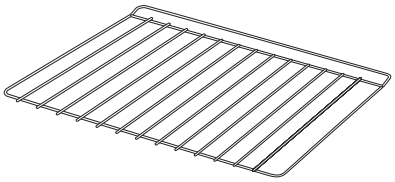
Grill pan handle x1



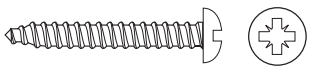
Grill pan/drip tray x1



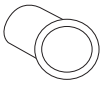
Oven shelf x2



Ø4mm x 25mm screws x4



Plastic washers x4



SAFETY INFORMATION

These instructions are for your safety. Please read through them thoroughly prior to installation and retain them for future reference.

All installation work must be carried out by a competent person or qualified electrician.

This appliance must be installed correctly by a suitably qualified person, strictly following the manufacturer's instructions.

This appliance complies with all current European safety legislation, however, the Manufacturer must emphasise that this compliance does not prevent the surfaces of the appliance from heating up during use and remaining hot during its operation.

Do not allow the electric cables to touch the hot parts of the appliance.

Make sure that the power cord is not caught under or in the appliance and avoid damage to the power cable.

Do not remove the plug in the presence of flammable gas.

Do not install the appliance outdoors in a damp place or in an area which may be prone to water leaks such as under or near a sink unit. In the event of a water leak allow the machine to dry naturally.

Please dispose of the packing material carefully.

Do not use flammable sprays in close vicinity to the appliance.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.

Cleaning and user maintenance shall not be made by children without supervision.

Regularly check the power plug and power cord for damage. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a danger or injury.

A steam cleaner is not to be used.

The appliance is not intended to be operated by means of external timer or separated remote-control system.

The appliance is for domestic use only.

The Manufacturer declines all liability for personal or material damage as a result of misuse or incorrect installation of this appliance.

Danger of burns! During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Warning! Accessible parts may become hot during use. Children should be kept away.

Warning! If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

Do not lean on the door or place any objects on the door of the appliance. This can damage the door hinges.

The oven should be cleaned regularly and any food deposits removed.

Warning! Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

The oven must be installed in accordance with installation instructions and all dimensions must be followed.

Before connecting the appliance to the power supply, check that the power supply voltage and current rating corresponds with the power supply details shown on the appliance rating label.

Never use a damaged appliance! Disconnect the appliance from the electrical outlet and contact your retailer if it is damaged.

Danger of electric shock! Do not attempt to repair the appliance yourself. In case of malfunction, repairs are to be conducted by qualified personnel only.

To avoid damaging the cord, do not squeeze, bend or chafe it on sharp edges. Keep it away from hot surfaces and open flames as well.

Lay out the cord in such a way that no unintentional pulling or tripping over it is possible.

Keep the appliance and its cord out of reach of children.

Do not operate the appliance with wet hands or while standing on a wet floor. Do not touch the power plug with wet hands.

Connect the power plug to an easily reachable electrical outlet so that in case of an emergency the appliance can be unplugged immediately. Pull the power plug out of the electrical outlet to completely switch off the appliance. Use the power plug as the disconnection device.

Disconnect the power plug from the electrical outlet when not in use and before cleaning.

Always turn the appliance off before disconnecting the power plug.

This appliance is classified as protection class I and must be connected to a protective ground (Earth).

Means for full disconnection must be incorporated in the fixed wiring in accordance with the wiring rules. To achieve this install an appropriate circuit breaker (CB) and residual current device (RCD). It should be installed in an

easily reachable place so that in case of emergency the appliance can be disconnected from power immediately.

The fixed wiring must be protected against heat surfaces.

Do not hang an objects to the handle of the oven door.

Do not cover the bottom of the oven with aluminium foil or other objects. Caution: Risk of fire!

Do not allow aluminium foil, plastic, paper or fabric contact with heating elements.

Never leave the appliance unattended during use, especially when cooking with flammable substances (e.g. hot oil, fat, etc.).

Do not store or never use harsh chemicals, sprays, flammable or non-food in or near the oven. Oven is designed specifically for heating or cooking food. The use of corrosive chemicals in heating or cleaning will damage the unit and may cause injury.

Should any food inside the oven catch fire, keep the door closed. Switch the oven off and disconnect the power supply.

Always exercise caution when opening the door. Move to side, open the door slowly to vent the hot air and/or steam. Make sure your face is away from the opening and make sure there are no children or pets near the oven.

Only use utensils that are suitable for use in this type of oven.

ENVIRONMENTAL INFORMATION

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

This symbol on the product or its packaging indicates that this product cannot be treated as normal household waste. This product must be handed over to an electric and electronic equipment collection point for recycling.

On ensuring that this product is disposed of correctly, you will help to avoid possible negative consequences for the environment and public health, which could occur if this product is not handled correctly. To receive more detailed information about recycling this product, contact your local government, domestic waste disposal services or the outlet where the product was bought.

TECHNICAL AND LEGAL INFORMATION

TECHNICAL INFORMATION:

Power supply:	220-240V~, 50/60Hz
Power consumption:	max. 5.1kW
Power supply cable:	H05RR-F 3 x 2.5mm²
Bulb Type:	E14
Wattage & Voltage:	25W/220-240V
Measurements:	
Oven capacity (net):	56L
External dimensions (WxHxD):	594x564.5x545mm
Net weight:	32.5kg

LEGAL INFORMATION

The Manufacturer declines all liability for damage caused to persons and objects due to incorrect or improper installation of the appliance.

VOLTAGE AND FREQUENCY OF POWER SUPPLY:

	Conventional oven	Lower heat with fan	Top heat	Grill	Fan assisted grill	True fan	Defrost mode
Oven 56L	2100-2550W	460-1120W	940-1110W	2090-2520W	2100-2550W	1600-2020W	45-55W

YOUR CONTROL PANEL

A. Cooking mode selection dial

B. Cooking temperature selection dial

C. Electronic programmer - allows you to programme the desired cooking by selecting the cooking time and the end cooking time. It can also be used as a timer (only available on certain models)

D. Oven indication light. When lit, it indicates the ovens is heating up to the temperature set

YOUR ELECTRONIC PROGRAMMER

1. Timer

2. Cooking time

3. End cooking time

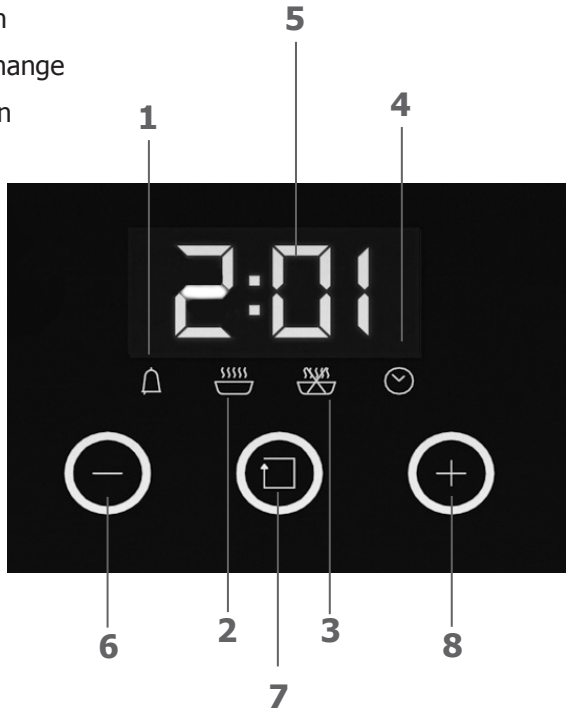
4. Clock

5. Display

6. – button

7. Mode change

8. + button



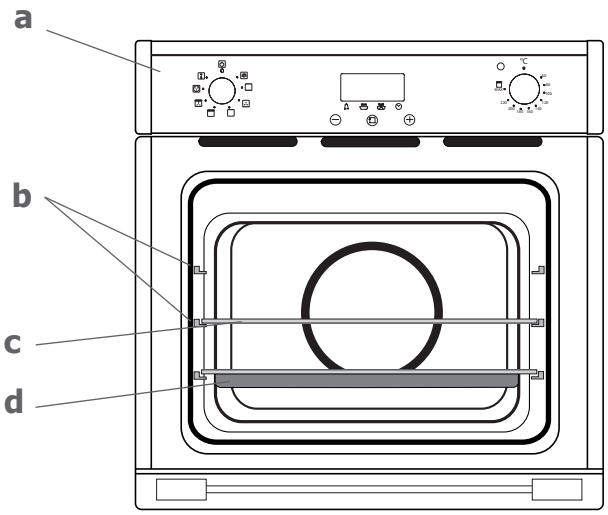
YOUR OVEN

a. Control panel

b. Shelf guides

c. Oven shelf

d. Grill pan set



FIRST USE/SETTING UP YOUR OVEN

UBMF60SS

We recommend that you read the instructions in this owner's manual carefully before use for the best performance and to extend the life of your appliance, as it will provide you with all the instructions you require to ensure its safe installation, use and maintenance. Always keep this owner's manual close to hand since you may need to refer to it in the future.

Thank you.

SETTING THE CLOCK

Once it is connected to the electrical supply, the display will show " 12:00 " within the square above " ⌄ " symbol.

Press the " + " or " – " button to increase or decrease the number until it reaches the right time; after 5 seconds it will start automatically or you can press the function button to make it work.

CLEANING THE OVEN FOR THE FIRST TIME

Before using the oven for the first time we recommend that both ovens be switched on and set to there highest temperature. Keep the oven doors closed and leave the appliance on for 30 minutes with nothing in it. Ensure adequate ventilation during this process by opening any doors and windows in the room. Any odours created during this operation will be due to the evaporation of substances used to protect the appliance during storage prior to installation.

PRODUCT FUNCTIONS

The oven is controlled by a thermostat between 50°C and 250°C, depending on the temperature required. The thermostat light turns on and off to indicate the temperature control during use.

The required cooking mode is selected using the cooking mode selection dial (A). The functions that may be selected are:

	Oven Light	Turning cooking mode selection dial to this setting, the oven light will illuminate in the oven cavity, and will operate on all selected functions.
	Conventional	Upper and lower heating element come on. Heat is distributed by natural convection and this means the top half of the oven is warmer than the bottom half, food should be placed on a higher shelf if the food is to be crisped. It is recommended that the oven is pre-heated for 10-15 minutes before commencing cooking
	Lower heat	Lower element comes on, heat radiates by force convection. The oven does not require pre-heating.

	Top heat	Top element comes on, heat radiates by natural convection from the top of the oven.
	Grill	Grill element comes on and is dispersed by radiant heat
	Fan Assisted Grill	Grill element comes on and is dispersed by the rear fan. Even distribution of heat is attained in the cavity.
	True Fan	The circular rear element and fan come on together and the heat is dispersed by force convection. The oven does not require pre-heating.
	Defrost	Only the fan comes on and the food is thawed by ventilation without heat.

Read the information of the food packaging for the cooking temperatures and times. Once familiar with the performance of the appliance, the temperatures and times may be varied to adapt them to your personal tastes.

Check that frozen food is completely thawed before cooking, unless indicated otherwise.

This multi-function single oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance. It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes.

3-KEY TIMER PROCEDURE COOKING MODE

AUTOMATIC SETTING (set the time with full automatic starting and ending)

Press the mode button repeatedly until the square symbol above the " " flashes, and press + or - button to set the required cooking time.

Press the mode button repeatedly until the square symbol above the " " flashes, and press + or - button to set the time to switch off.

Adjusting the cooking temperature selection dial and cooking mode dial to set temperature and baking method.

After these setting, the symbols above the " " and " " will flash. This indicates that oven is now set to complete the set cooking programme.

EXAMPLE:

If the food is required to bake for 45 minutes, and it is supposed to stop at 14:00 then …

… press the mode button repeatedly until the square symbol above " " flashes, and set the time of baking to 45 minutes.

Press the mode button repeatedly until the square symbol above " " flashes, and set the end time of baking at 14:00.

After these setting, the proper clock (hour, minute) and the square symbol will show on the display, it indicates the setting of baking procedure has been remembered automatically.

When the clock shows 13:15 (between 14 - 15min), the oven will switch on automatically.

During the baking time frame, the square symbol will keep flashing.

When the clock shows 14:00, baking will switch off automatically. The alarm will ring, the square symbol will flash. To stop the ringing press any button.

SEMI-AUTOMATIC SETTING (set the time of automatic starting and ending)

A. Setting the required time frame for baking (10 hours maximum)

Press the mode button repeatedly until the square symbol above " ", and set the required time using the + and - buttons.

Switch on the oven immediately, the square symbol above " " begins to flash.

When the baking is done the square symbol above " " will flash, and the alarm will sound. To cancel the alarm press any button.

B. Setting the end time of baking (23 hours 59 minutes maximum)

Press the mode button repeatedly until the square symbol above " " flashes, and set the end time of baking using the + and - buttons.

Switch on the oven immediately, the square symbol above " " begins to flash.

When it reaches the time set, baking procedure will switch off automatically. The square symbol above " " flashes, and the alarm will sound. To cancel the alarm press any button.

The set baking procedure could be seen by pressing the mode button repeatedly at any time, only if the time frame of baking is at " 0" position. By adjusting the end time of baking to the current time, the set baking procedure can be cancelled.

TIMER

The longest time frame can be set is 23 hours and 59 minutes. For setting time, press the mode button repeatedly until the square symbol above " " flashes, and press "+ or - button until the desired time shows on the display. After setting, the required time (hours and minutes) the square symbol above the " " begins to flash. In addition, the time countdown begins to work. When it reaches the set time, the square symbol above the " " flashes, and the alarm sounds. To cancel the alarm press any button.

NOTE!

Once a function has been selected, setting the time needs to be started within 5 seconds. If the power fails unexpectedly all programmes and the set time will be cancelled.

Once power has been restored "12:00" and the square symbol above " " will show on the display. You will need to reset the time and any programmes required.

COOLING VENTILATION

In order to cool down the exterior of the appliance, this model is equipped with a cooling fan, which comes on automatically when the oven is hot.

When the fan is on, a normal flow of air can be felt exiting between the oven door and the control panel.

NOTE!

When cooking is done, the fan stays on until the oven cools down sufficiently.

PRACTICAL COOKING ADVICE

The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

OVEN MODES

THE OVEN LIGHT

Set dial "A" to the " " symbol to turn it on. It lights the oven and stays on when any of the electrical heating elements in the oven come on.

USING THE CONVENTIONAL OVEN

This is traditional convection cooking using the top and bottom elements and the heat is diffused by natural convection. This mode is recommended for foods that require the same temperature both internal and external such as roast.

USING THE LOWER HEATING ELEMENT WITH FAN

This mode uses the lower heating element and fan to circulate the air and is ideal for pizzas, pastries and cakes. It is recommended for foods that require more meat to be from the bottom of the oven.

USING THE DEFROST MODE

In this mode only the oven fan comes on. This mode is suitable for the quick thawing of frozen foods. Thawing times vary depending on the quantity and type of food to be defrosted.

USING THE TRUE FAN MODE

The rear circular element and the fan come on and the heat is dispersed by forced convection. This mode is suitable for roast joints when you want it well cooked on the outside and tender in the middle. The oven does not need any pre-heating when using this mode.

USING THE HEATING MODE

This function uses the top .element only. Idea for browning the top of food

USING THE GRILL

This multifunction oven offers you 2 different grilling modes.

GRILL MODE

Placing the food under the centre of the grill (situated on the 3rd or 4th shelf position from the bottom) because only the central part of the top heating element is turned on.

Use the bottom rack (1st from the bottom), placing the grill pan provided to collect any sauce and /or grease and prevent the same from dripping onto the oven bottom. When using this mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

FAN ASSISTED GRILL MODE

Setting "Fan assisted grill" is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part.

Moreover, it can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes, for example.

When using this mode, place the grid on the 2nd or 3rd oven rack from the bottom (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and thus smoke from forming, place a grill-pan on the 1st rack from the bottom.

When using this mode, we advise you to set the thermostat to 200°C, as it is the most efficient way to use the grill, which is based on the use of infrared technology. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature

THE INFORMATION GIVEN IN THE FOLLOWING CHARTS IS INTENDED ONLY AS A GUIDE. SELECT THE LOWEST TEMPERATURE QUOTED AND CHECK THE FOOD AT THE END OF THE SHORTEST DURATION QUOTED.

	Conventional		
Cakes/Biscuits	Temperature °C	Shelf Position (Recommended) from the bottom	Cooking Time in min.
Cake Mixture Desserts in Moulds			
Sponge cake	150 – 170	1	60 – 70
Marble, nut cake (tin)	150 – 170	1	60 – 80
Fresh fruit cake (tray)	170 – 190	2	45 – 50
Flan base	170 – 190	1	20 – 25
Biscuits (tray)	170 – 190	2	20 – 20
Sponge cake (3 to 6 eggs)	170 – 190	1	20 – 35
Swiss roll	180 – 200	1	12 – 16
Short Pastry Dessert in Moulds			
Tart / flan base	170 – 190	2	15 – 20
Streusel cake	170 – 190	2	45 – 55
Cheesecake	170 – 190	2	10 – 20
Apple pie	170 – 190	1	90 – 90
Apricot tart with topping	170 – 190	1	55 – 75
Raised Dough Dessert in Moulds			
Streusel cake	170 – 190	1	35 – 45
White bread	180 – 200	1	40 – 50
Pizza (tray)	190 – 210	1	35 – 45
Onion tart	180 – 200	1	25 – 35
Apple turnovers	160 – 180	2	25 – 30
Choux pastry, Eclairs	180 – 200	2	25 – 35
Puff Pastry	190 – 210	2	15 – 25
Meringues, Macaroons	120 – 140	2	25 – 50

Pre-heat the oven.

	Conventional		
Food	Temperature °C	Shelf Position (Recommended) from the bottom	Cooking Time in min.
Roast beef, approx. 1 kg	190 - 210	1	100 – 120
Beef fillet, approx. 1 kg	200 – 220	1	45 – 55
Venison, approx. 1 kg	190 – 210	1	90 – 120
Pork joint, approx. 1 kg	200 – 220	1	100 – 120
Pork joint, approx. 2 kg	180 – 200	1	120 – 150
Ham joint, approx. 1 kg	200 – 220	1	60 – 70
Meat loaf, approx. 1 kg	190 – 210	1	70 – 80
Veal, approx. 1.5 kg	190 – 210	1	100 – 120
Leg of lamb, approx. 1.5 kg	220 – 220	1	90 – 120
Rack of lamb, approx. 1.5	190 – 210	1	50 – 60
Poultry, 0.8 – 1 kg	190 – 210	1	60 – 70
Poultry, approx. 2 kg	190 – 210	1	90 – 110
Poultry, approx. 4 kg	180 – 200	1	150 – 180
Fish, whole, approx. 1.5 kg	190 – 210	1	35 – 55

Pre-heat the oven.

	True fan mode		
Cakes/Biscuits	Temperature °C	Shelf Position (Recommended) from the bottom	Cooking Time in min.
Cake Mixture Desserts in Moulds			
Sponge cake	150 – 170	1	60 – 70
Marble, nut cake (tin)	150 – 170	1	60 – 80
Fresh fruit cake (tray)	150 - 170	1	45 – 50
Flan base	150 – 170	1	20 – 25
Biscuits (tray)	150 – 170	1, 3	20 – 25
Sponge cake (3 to 6 eggs)	160 – 180	1	25 – 35
Swiss roll	160 – 180	1	20-25
Short Pastry Dessert in Moulds			
Tart / flan base	150 – 170	1	25 - 25
Streusel cake	150 – 170	1	45 – 55
Cheesecake	150 – 170	1	70 – 90
Apple pie	150 – 170	1	50 – 70
Apricot tart with topping	150 – 170	1	55 – 75

Pre-heat the oven.

Unless otherwise stated, the times given are for an oven which has not been pre-heated.

	True fan mode		
Cakes/Biscuits	Temperature °C	Shelf Position (Recommended) from the bottom	Cooking Time in min.
Raised Dough Dessert in Moulds			
Streusel cake	150 – 170	1	35 – 45
White bread	160 – 180	1	40 – 50
Pizza (tray)	170 – 190	1	35 – 45
Onion tart	170 – 190	1	35 – 45
Apple turnovers	150 – 170	1, 3	25 – 30
Choux pastry, Eclairs	160 – 180	1, 3	30 – 40
Puff Pastry	170 – 190	1, 3	20 – 25
Meringues, Macaroons	120 – 140	2	25 – 50
Poultry, approx. 4 kg	160 - 180	1	150 -180
Fish, whole, approx. 1.5 kg	160 - 180	1	35 - 55

Pre-heat the oven.

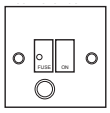
Unless otherwise stated, the times given are for an oven which has not been pre-heated.

Food to be grilled	Recommended shelf level from the bottom		GRILL		FAN GRILL
		Temperature setting	Total grilling time in min.	Temperature setting	Total grilling time in min.
Thin cuts					
Steak	3 or 4	maximum	10-16	maximum	20-25
Chicken kebabs	3	maximum	20-25	maximum	23-27
Liver	3 or 4	maximum	8-12	maximum	12-15
Burgers	3 or 4	maximum	14-20	maximum	18-22
Sausages	3 or 4	maximum	10-15	maximum	9-13
Fish fillet	3 or 4	maximum	12-16	maximum	13-18
Trout	3 or 4	maximum	16-20	maximum	20-25
Cheese toast	3 or 4	maximum	7-9	maximum	5-8
Thicker cuts					
Chicken (approx. 1 kg)	1	maximum	50-60	maximum	60-85
Pork (approx. 1 kg)	1	maximum	100-120	maximum	95-100

Turn half way through the grilling time.
Select the appropriate shelf level for the thickness of the food.
Use the 2nd shelf level from the bottom for "Fan grill".

WARNING

Always switch off the electricity supply before performing maintenance work. In the event of a fault, contact customer services.



CAUTION

Do not use hot water, dilutents, petrol, alcohol, kerosene, washing powder, cleanser, alkaline detergent, acid, chemical cloth, etc. for cleaning so as not to damage the enamel coating and plastic. The appliance must not be cleaned directly with water as this could cause rusting or render the insulation less efficient

The enamelled and stainless steel parts of the appliance should be wiped clean using a damp cloth using the minimum possible amount of soap and lukewarm water. Do not use abrasive powders or corrosive substances which could ruin the surfaces. Remember stainless steel could tarnish and restoring these surfaces can be difficult. Specialist stainless steel cleaners are available from major supermarkets. After cleaning these surfaces should be wiped with a clean cloth and lukewarm water to remove any traces of detergent.

The inside of the oven should ideally be cleaned when the oven is still warm using a damp cloth and the minimum possible amount of soap and hot water. After cleaning the soap should be removed using a clean damp cloth and hot water. Dry the interior of the oven with a soft dry cloth after cleaning.

Do not use abrasive powders, cleaners, sponges or acids (lime scale remover) to clean the interior as these can damage the enamel. If the interior is very difficult to clean use a specialist oven cleaner. Follow closely the instructions provided on the packaging.

WARNING!

DO NOT USE EXCESSIVE AMOUNTS OF WATER WHEN CLEANING THE PRODUCT AND NEVER USE A STEAM CLEANER TO CLEAN THE INSIDE OF THE OVEN.

If the oven is in use for an extended length of time condensation may form. Once the oven has cooled remove the condensation using a dry cloth.

HOW TO KEEP YOUR OVEN IN GOOD CONDITION

Before cleaning your oven, or performing maintenance, disconnect it from the power supply.

To extend the life of your oven, it must be cleaned frequently, keeping in mind that

The enamelled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them. Stainless steel could get stained. If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.

The inside of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap. The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc.) and abrasive sponges for dishes or acids (such as lime scale remover, etc.) as these could damage the enamel. If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet.

WARNING!

NEVER USE A STEAM CLEANER TO CLEAN THE INSIDE OF THE OVEN.

If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.

There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis .If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact the customer service centre. We recommend you avoid using the oven until it has been repaired.

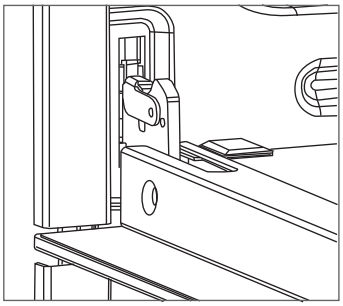
Never line the oven bottom with aluminium foil, as the build up of heat could compromise cooking and even damage the enamel.

Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

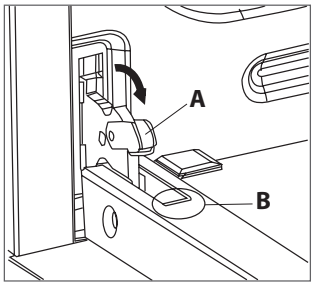
HOW TO REMOVE THE OVEN DOORS

For a more thorough clean, you can remove the oven door.
To remove the oven door use the following instructions:

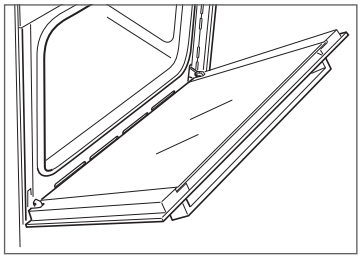
1. Open the door to the full extent.



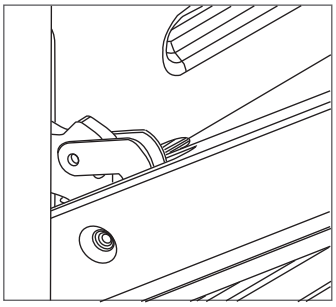
2. Open the lever A completely on the left hand hinges



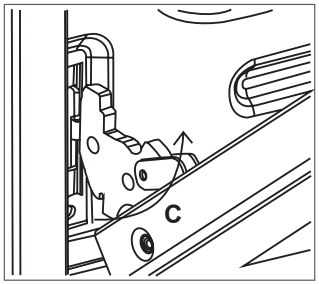
3. Open the door to angle as shown.



4. Close the door until the left & right hand levers A are hooked to part B of the door



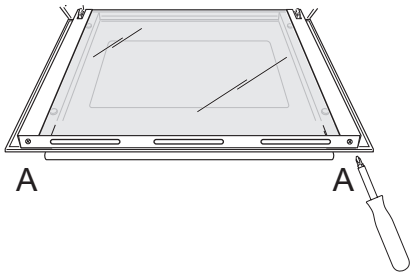
5. Withdraw the hinge hoods for there position following arrow C.



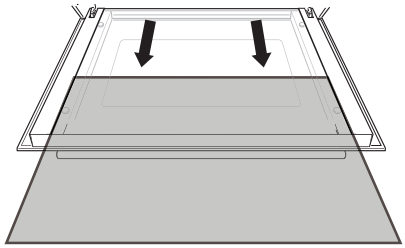
To replace the door, reverse the above procedure

REMOVING THE INNER PANE OF GLASS

1. Remove the top plate by unscrewing the 2 screws (A).



2. Gently pull out the inner panel of glass



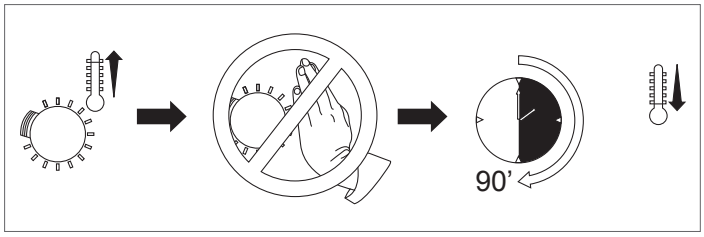
Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface. Now you can also clean the inside of the outer glass.

To replace the glass reverse the procedure above.

REPLACING THE OVEN LAMP

WARNING!

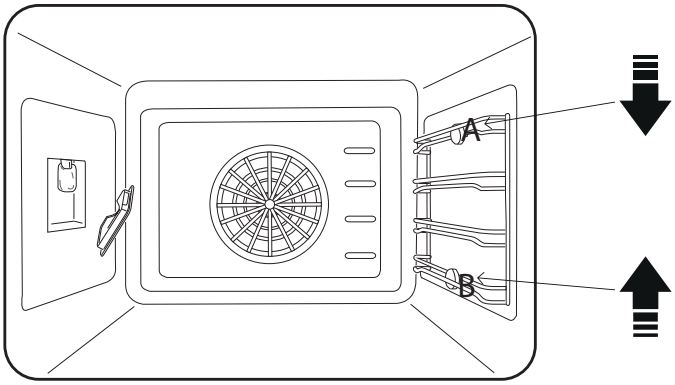
Disconnect the appliance from the electricity supply, open the oven door remove the oven shelves. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

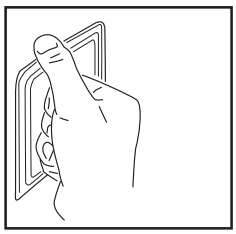


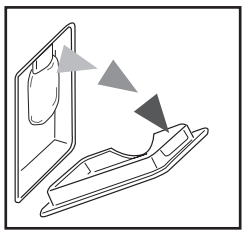
Remove all internal shelves and shelf support guides from the oven cavity, by applying downward pressure to Point A and upward pressure to point B to release and guides.

To remove the glass cover, position thumb at top of glass panel and exert a small amount of downward pressure and the glass panel will pop off, ensure you use two hands for this process to enable you to hold the piece of glass when it is released.

Unscrew the old light bulb and dispose of it safely and ecologically, change it for one as specified in the "Technical data" and replace the cover.







INSTALLATION

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Only a qualified person in compliance with the instructions provided must install the appliance. The manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

CAUTION

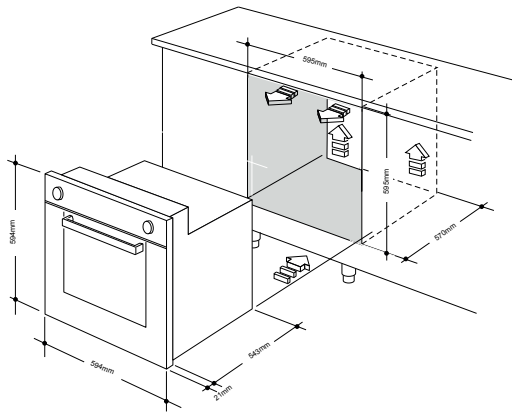
The power supply to the appliance must be switched off before any adjustments or maintenance work is undertaken.

INSTALLATION OF BUILT-IN SINGLE OVEN

This product can be fitted under the work surface or in a tall unit. To ensure that the oven functions correctly it should be installed using one of the two methods shown:

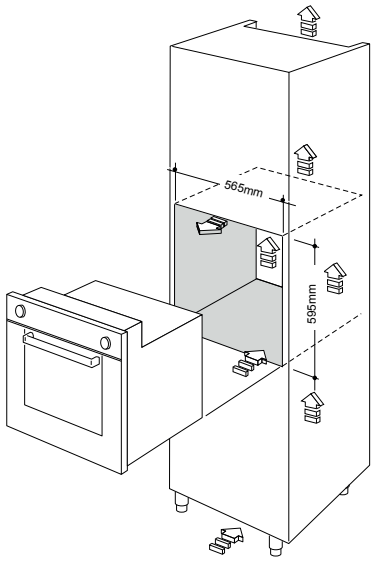
INSTALLATION METHOD 1

Fitting under the work top in a new or existing oven housing unit.



INSTALLATION METHOD 2

Fitting in a tall unit in a new or existing oven housing unit.



ELECTRICAL CONNECTION

All installation work must be carried out by a competent person or qualified electrician.

Before connecting the mains supply ensure that the mains voltage corresponds to the voltage on the rating plate inside the cooker hood.

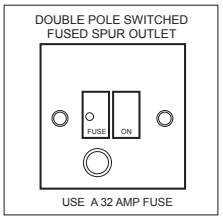
WARNING:

THIS APPLIANCE MUST BE EARTHED.

Mains Supply could be connected to the Mains Voltage by Direct Connection

WARNING

Make sure the fused spur outlet is located in an accessible position.



DIRECT CONNECTION

If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.

If the cable is damaged or to be replaced, the operation must be carried out the by a qualified electrician with dedicated tools to avoid any accidents.

The installer must ensure that the correct electrical connection has been made and that it complies with wiring diagram.

The cable must not be bent or compressed.

The cable must be checked regularly and replaced by authorized technicians only.

ELECTRICAL REQUIREMENTS

Any permanent electrical installation must comply with the latest I.E.E. Regulations and local electricity company regulations. For your own safety a qualified electrician or contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC) should undertake the electrical installation.

Electrical Connection

Before connecting the mains supply ensure that the mains voltage corresponds to the voltage on the rating plate inside the appliance.

WARNING:

THIS APPLIANCE MUST BE EARTHED

The appliance is supplied with a 3-core mains cable and must be connected to the electricity supply via a double pole switch having a 3mm minimum contact gap on each connector.

A Switched Fused Connection Unit to BS 1363 Part 4 is recommended

The fuse must be rated at 32 Amps.

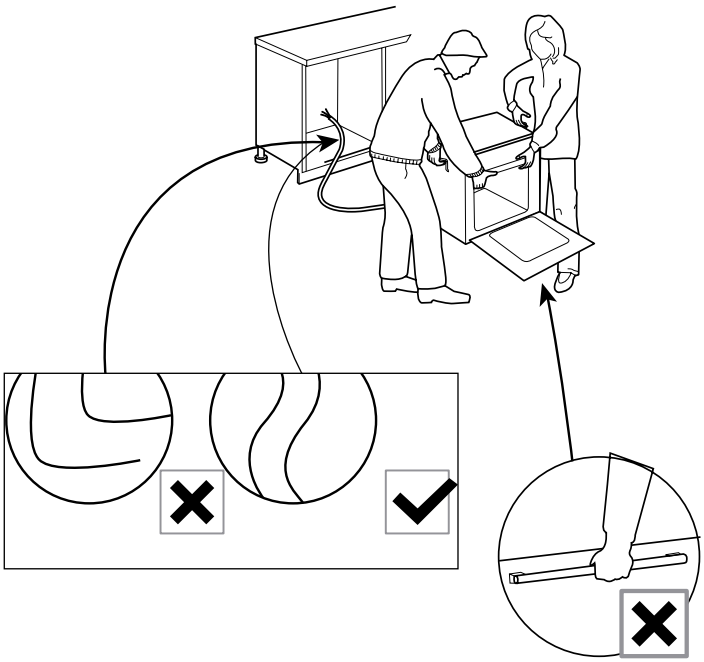
The wires in the mains lead are coloured in accordance with the following code:

Brown = L - Live
Blue = N - Neutral
Green and Yellow = ⏚ - Earth

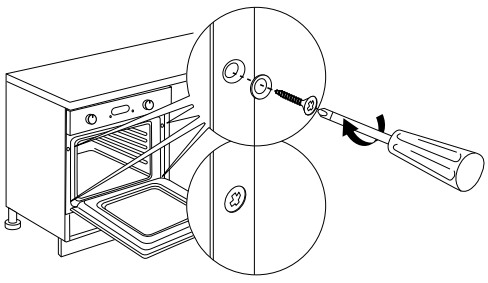
The connection point must be placed in a position adjacent to the appliance so as to be readily accessible for an engineer in the event of a breakdown.

Disconnect the appliance from the mains supply before carrying out any kind of maintenance or cleaning.

FIXING THE SINGLE OVEN



Once the oven has been lifted into place insert the 4x plastic washers into the holes located within the sides of the metal casing of the oven as shown and secure with 4x screws [Ø4mm x 25mm].

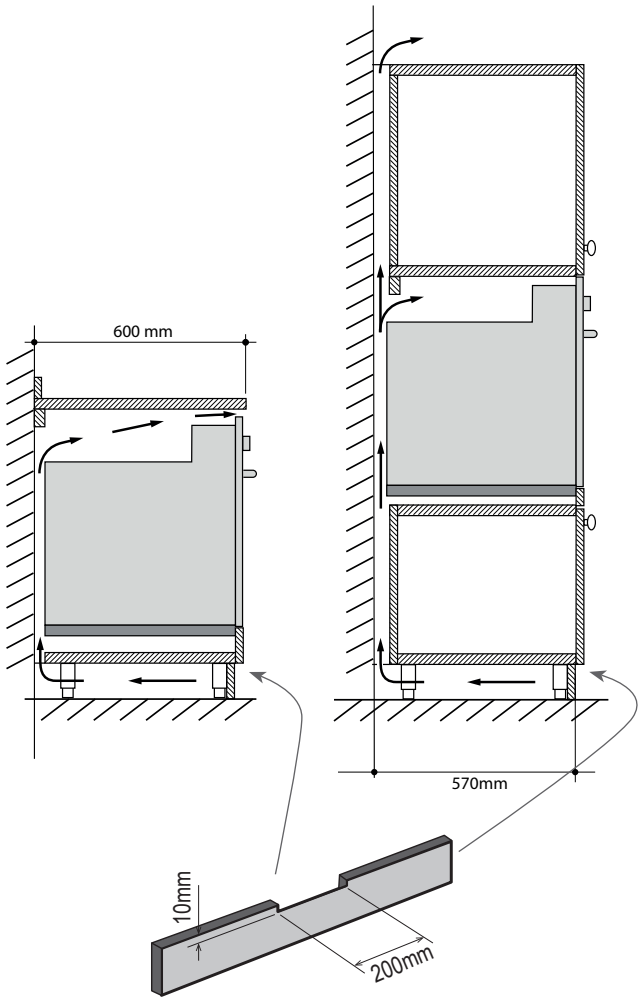


Also ensure that you adjust the furniture doors adjacent to the sides of the oven so there is a 5 - 7mm gap between them, otherwise heat displaced from the oven might damage the furniture door.

VENTILATION

An air circulation slot that should be cut into the plinth if fitted. See below for air circulation requirements.

It is essential when installing your oven there is adequate air circulation around the appliance to ensure the correct operation of the appliance. Inadequate air circulation will greatly impair the operation of the appliance and can affect surround cabinets due to the rise in temperature.



THE APPLIANCE IS NOW READY TO USE.

TROUBLESHOOTING

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WHAT SHOULD I DO IF THE OVEN DOESN'T HEAT UP?

Check to see if one of the following actions resolves the issue:

The oven may not be switched on. Switch the oven on.
The clock may not be set. Set the clock (see section "Setting the clock").
Check to see if the required settings have been applied.
A household fuse may have blown or a circuit breaker may have tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call the Service Centre.

WHAT SHOULD I DO IF, EVEN THOUGH THE OVEN FUNCTION AND TEMPERATURE HAVE BEEN SET, THE OVEN DOES NOT HEAT UP?

There may be problems with the internal electrical connections. Call the Service Centre.

WHAT SHOULD I DO IF THE TIME DISPLAY IS BLINKING?

There was a power failure. Set the clock (see "Setting the clock").

WHAT SHOULD I DO IF THE OVEN LIGHT DOES NOT ILLUMINATE?

The oven light is faulty. Replace the oven light bulb (see "Replacing the oven lamp the lamp").

WHAT SHOULD I DO IF THE OVEN'S FAN IS RUNNING WITHOUT HAVING BEEN SET?

Following use, the oven's fan runs until the oven has cooled down. Call the service centre if the fan continues to run after the oven has cooled down.

THE GRILL DOES NOT HEAT UP PROPERLY?

The grill power is set to low, turn the temperature control dial to maximum.

This appliance is covered by a full manufacturer's 2 year parts and 2 year labour guarantee and covers all parts and labour costs associated with the repair of the appliance in a domestic environment. We will repair any defect that arises due to faulty materials or workmanship and use genuine manufacturers parts.

All claims must be supported with the original receipt or other reasonable proof of purchase.

If, during the guarantee period, the appliance becomes irreparable as agreed by the engineer approved by Apelson Appliances UK Ltd then we reserve the right, at our discretion, to exchange the defective product with a replacement appliance at Apelson Appliances UK Ltd sole cost. If the same product is no longer available an alternative will be offered with the same functions as the faulty item.

After an appliance has been repaired or replaced any remaining balance of the Apelson Appliances UK Ltd guarantee will be valid and any further call outs during this prescribed period will be covered by Apelson Appliances UK Ltd on the replacement appliance.

Should any person other than an authorized engineer modify or attempt to repair the appliance then the warranty will be invalid.

The guarantee applies to the UK mainland, Scotland and Ireland but is not transferable between EU countries.

This guarantee is non-transferable to any other person or product.

The guarantee is covered by UK law and is in addition to and does not diminish your legal rights.

EXTENDED PARTS ONLY WARRANTY

As testimony to our commitment to you as a valued customer of Apelson Appliances UK Ltd, we will offer you an additional 3 years parts warranty absolutely free.

If during the extended parts warranty period the appliance fails and it is considered uneconomical to repair our Customer Service Department will offer you the opportunity to purchase the same or equivalent model at a discounted price.

All parts supplied free of charge under the extended warranty must be fitted by our approved engineers and will be subject to a call out charge to fit the part.

EXCLUSIONS TO THE GUARANTEE

This guarantee does NOT cover:

Appliances that have been damaged or neglected as a result of failure to store, assemble, install, use or care of the products in accordance with the manufacturer's instructions - Apelson Appliances UK Ltd will not accept responsibility under this guarantee if a product is damaged or becomes defective due to, misuse, neglect, wilful or accidental damage or act of god.

Normal wear and tear.

Consumable items such as carbon filters and bulbs.

Claims arising from non-domestic use or commercial environment.

Any gas appliance not fitted by a gas safe qualified installer.

If no fault is found then Apelson Appliances UK Ltd reserves the right to charge for the call out at the going rate of £55.00 plus VAT.

In the course of the service work carried out it may be necessary to remove the built in appliance from its fitted position. If the appliance is glued, grouted or tiled in such a manner that it cannot be removed, it is the responsibility of the customer/installer to remove and reinstall the appliance to facilitate the repair.

This Guarantee does not affect your statutory rights.

The guarantee is offered by Apelson Appliances UK Ltd, 1 Express Way, Off California Drive, Castleford, WF10 5QJ

USEFUL CONTACTS

TECHNICAL SUPPORT

Kompact Appliances

Phone: 01698 831010

Email: sales@leakerdirect.co.uk

Web: www.leakerdirect.co.uk

SPARES

Apelson Appliances UK LTD

Phone: 0844 800 1128

Email: uksupport@apelson.co.uk

Web: www.myspareparts.co.uk

SERVICE AND GUARANTEE

Apelson Appliances UK LTD

Phone: 0844 800 1128

Email: uksupport@apelson.co.uk

Web: www.myspareparts.co.uk

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